

tuma

by Dyllong & De Luca

APERÓ

TAKOYAKI, CHIVES, RADISH, BELPER ROOT
PUMPKIN BLINI, IKURA, MISO CRÈME FRAÎCHE
TUNA PIZZA
CRISPBREAD, CREAM CHEESE, SHISO, SUNFLOWER SEEDS
LETTUCE, BEEF TARTAR, BLACK GARLIC

IKE JIME SEA BASS „CRUDO “

kohlrabi, horseradish, myoga

PUMPKIN

verjus, parmesan, jalapeño

SALT MARSH LAMB

artichoke, salt marsh herbs, kojyu vinaigrette, bottarga

NORWAY LOBSTER

Tom Yam Gung, tomato, peanut

SCORPION FISH AND MUSSEL

beurre noisette, satsuma, spitz cabbage

CHAWANMUSHI

mushrooms, bone marrow, tarragon

PIGEON

bacon, Jerusalem artichoke, umeboshi

CORN

lemon, pandan, white chocolate

TAIYAKI

Menu

8 course	125 €
6 course (without Pumpkin and Norway Lobster)	99 €
4 course (without Pumpkin, Lamb, Norway Lobster, Chawanmushi)	75 €

Beverage Accompaniment

8 course	79 €
6 course	62 €
4 course	52 €

Price in € incl. tax